

COUSCOUS SOUP (VEGAN)

11/19/2016

My daughter, Natasha, loves this soup and it's perfect for any occasion.

- 3 teaspoons olive oil
- 1 onion, chopped
- 1 clove garlic, chopped
- 1/2 teaspoon cumin
- 1 teaspoon coriander powder
- 1/4 teaspoon chili powder
- salt, to taste
- 5 cups vegetable broth
- 1/2 cup chickpeas
- 1/4 cup couscous (get gluten free if needed)
- 1 tablespoon fresh mint
- 1 tablespoon parsley

Directions:

1. Heat the oil and saute the onions and garlic over medium heat for 2 minutes or until soft.
2. Add the coriander powder, cumin, chili powder, and salt
3. Stir and pour in the vegetable broth
4. Bring to a boil and cook for 3 - 4 minutes over medium heat.
5. Add the chickpeas and couscous and remove from heat.
6. Serve hot, garnished with mint and parsley.

I hope you make some fresh tandoori roti ... it's easy and amazing!